Christmas Drinks | Winter Drinks Cocktails | Non-Alcoholic Drinks

Pomegranate Mojito Mocktail

With Rum Variation

By Colleen Graham | Updated on 02/11/23 | Tested by Tara Omidvar

The Spruce / Teena Agnel

Prep: 5 mins
Cook: 0 mins
Total: 5 mins
Serving: 1 serving
Yield: 1 drink

4.5 ★★★★½ 7 RATINGS

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Nutrition Facts (per serving)

149	1g	41g	1g
Calories	Fat	Carbs	Protein

Show Full Nutrition Label

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

SAVE RECIPE

The mojito is a classic Cuban cocktail made with fresh mint, lime, a little sugar, rum, and club soda. It's incredibly refreshing and makes a tasty mocktail, too. This rosy-hued take on the drink adds pomegranate juice and lemonade to the mix for a thirst-quenching virgin cocktail. It's a juicier, fruitier drink while remaining light and refreshing.

This flavorful mojito is perfect for the holiday season when pomegranates are at their best, but it can be enjoyed any time of year. Look for pomegranates that feel plump and heavy, and find the juice in the juice or health food section of the store. You can easily turn this into a real cocktail, too—simply add rum.

Non-Alcoholic Mojito

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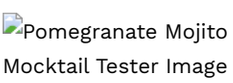
The recipe is very straightforward and the lemonade and simple syrup can be made in advance. Both are very easy homemade mixers that are cheaper than store-bought varieties and add an unparalleled freshness to a variety of drinks. Once you have all of the ingredients, it is simply a muddle, mix, and enjoy drink. If you keep everything in stock, it can be mixed up in just a few minutes and cheer up anyone who comes to visit.

A Note From Our Recipe Tester

"This mojito has a perfect balance of sourness and sweetness, and the mint brings a great aroma to it. Depending on the number of people you are serving, the ingredients can be multiplied and the best thing is you can actually make it ahead of time." —Tara Omidvar


Pomegranate Mojito Mocktail Tester Image

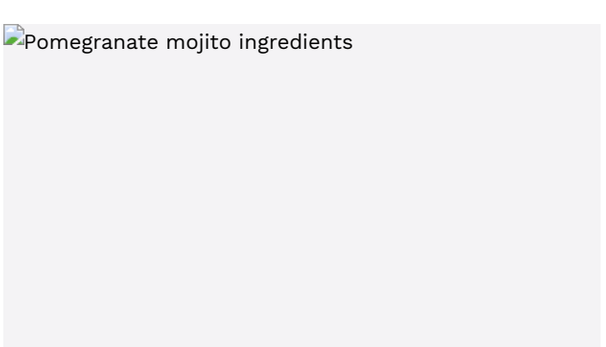
Ingredients

- 1/2 ounce simple syrup
- 10 fresh mint leaves, torn
- 2 lime wedges
- 1/4 cup pomegranate juice
- 1/4 cup store-bought or homemade lemonade
- 1/4 cup club soda, or light citrus soda
- Pomegranate seeds, for garnish
- Mint sprig, for garnish

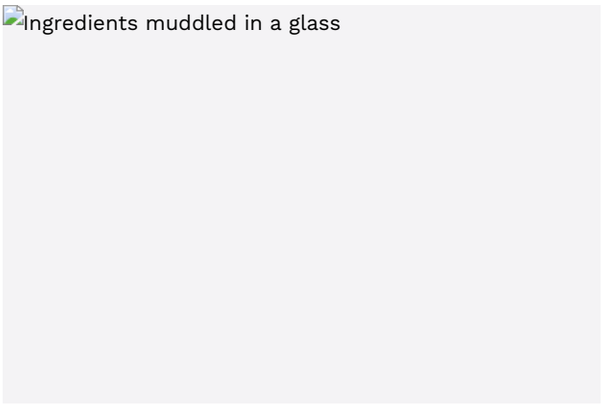
Steps to Make It

Make the Mojito

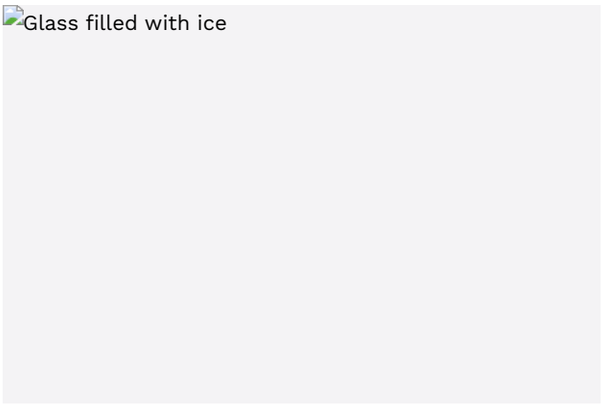
01 Gather the ingredients


Pomegranate mojito ingredients

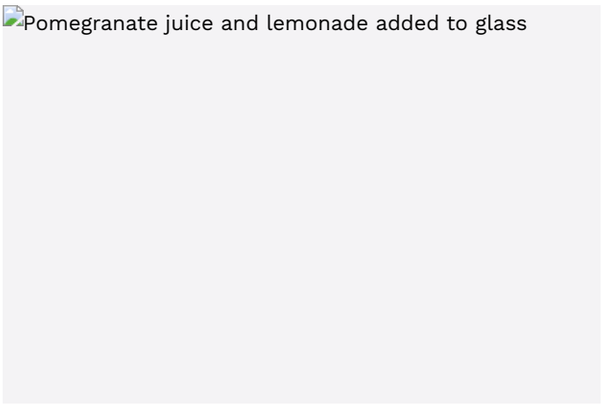
02 Muddle the syrup, mint leaves, and lime wedges in a highball glass.



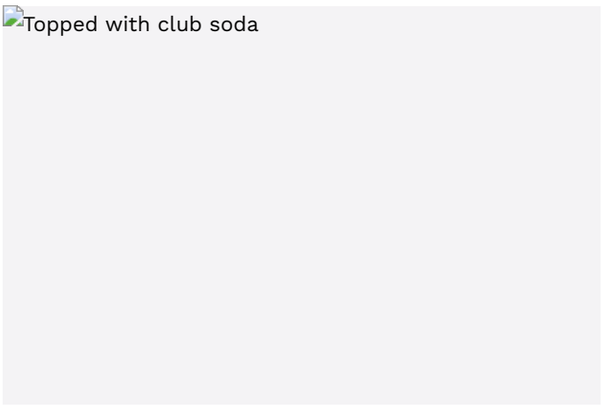
03 Fill the glass with ice.



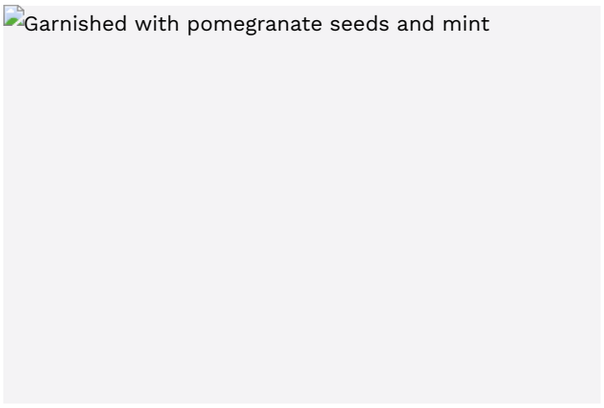
04 Add the pomegranate juice and lemonade. Stir well.



05 Top with club soda.



06 Garnish with pomegranate seeds and fresh mint. Serve and enjoy.



Tip

- Depending on the pomegranate supply, you may want to consider using fresh pomegranate juice. Pomegranates are in season throughout the winter. When the price is right, fresh juice can be much cheaper than bottled juices. While those bottled juices are convenient, this is one fruit juice that is notoriously expensive.

Recipe Variations

- To give this an alcoholic spin, you can always add rum to the mix. We recommend using equal amounts (1 1/2 ounces each) of white rum, pomegranate juice, and lemonade.
- Make this a pitcher cocktail by multiplying the ingredients by the number of servings, muddling in a pitcher, and assembling per the recipe. Mix up everything but the club soda up to an hour or two ahead of time and chill. Top with the soda just before serving.
- If your mint sprigs begin to look a little weary, you can easily integrate them into the homemade mint simple syrup. This eliminates the need for muddled mint and the same measurement can be used in the drink.

How do you muddle mint without a muddler?

If you do not own a cocktail muddler, try using the backside of a wooden spoon, the flat end of a rolling pin, or something similar. You may need to press the mint or other ingredients against the sides of the glass instead of the bottom. If your glass isn't big enough, muddle in a small bowl and then transfer the ingredients.

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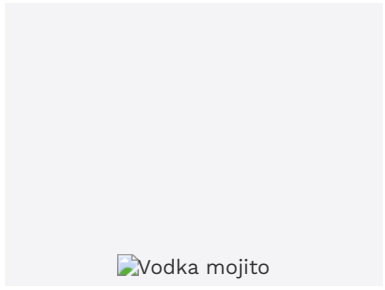
DRINKS & COCKTAILS

Blackberry Mojito

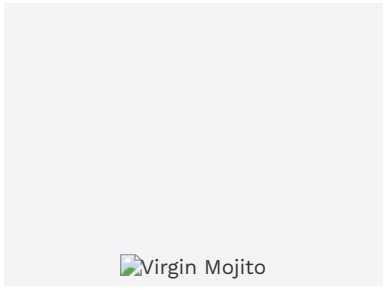
5 MINS | ★★★★½



DRINKS & COCKTAILS

Vodka Mojito Recipe

3 MINS | ★★★★☆



DRINKS & COCKTAILS

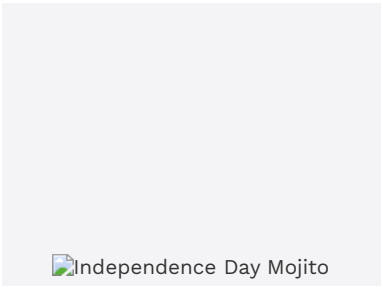
Non-Alcoholic Mojito

5 MINS | ★★★★☆

RUM COCKTAILS

Pineapple Mojito Recipe

5 MINS | ★★★★☆



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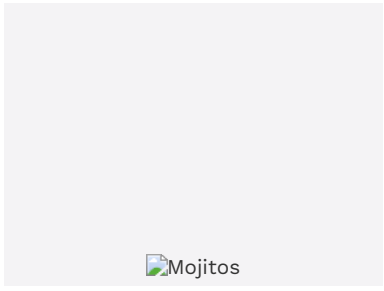
Independence Day Mojito

3 MINS | ★★★★☆

RUM COCKTAILS

Raspberry Mojito

3 MINS | ★★★★★



RUM COCKTAILS

Mojito Recipe

5 MINS | ★★★★☆

DRINKS & COCKTAILS

Margarita Mocktail

3 MINS | ★★★★☆

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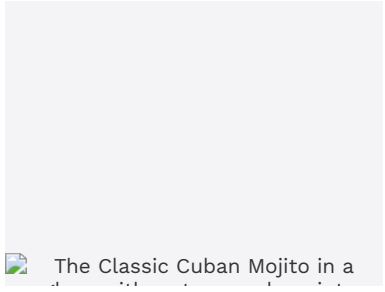
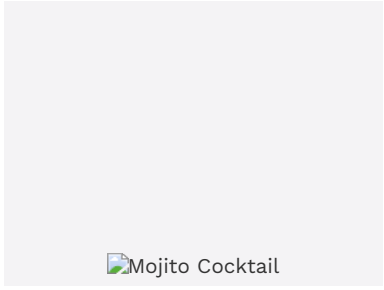


RUM COCKTAILS

The Classic Cuban Mojito

5 MINS | ★★★★☆



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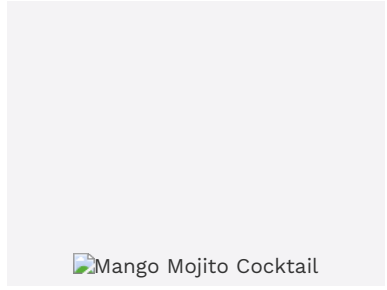

RUM COCKTAILS

Mango Mojito

5 MINS | ★★★½☆

COCKTAILS

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DRINKS & COCKTAILS

Sweet Pepper Spritzer Mocktail

3 MINS | ★★★★★

RUM COCKTAILS

Shiso Mojito Cocktail

3 MINS | ★★★★½

DRINKS & COCKTAILS

Mojito Pitcher

25 MINS | ★★★★☆

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